Whisk(e)y Tasting II

Maker’s Mark

Wheated Bourbon. 90 proof.

Maker’s 46

Wheated Bourbon. 94 proof. Aged with French oak staves.

Maker’s Mark Cask Strength

Wheated Bourbon. 112.2 proof.

Jim Beam Red Stag

Bourbon Liqueur Mix. 70 proof. Cherry

Rittenhouse Rye

Rye Whiskey. 100 proof. Bottled in Bond

Tullamore W.E.B.

Irish Whisky. 80 proof.

Laphroaig Select

Scotch Whisky. 80 proof. Islay Single Malt.

After Tasting Cocktail Menu

Classic Cocktails

Old Fashioned

Bourbon, Rye Whiskey, Simple Syrup, Angostura

Manhattan

Bourbon (or Rye), Sweet Vermouth, Angostura

Sazerac (New Orleans Style)

Rittenhouse, Peychaud’s Bitters, Simple Syrup

Boulevardier

Bourbon, Sweet Vermouth, Campari

Sours

Whiskey Sour

Bourbon Lemon, Simple Syrup, Egg White

Amaretto Sour

Disaronno, Maker’s Cask Strength, Lemon, Simple Syrup, Egg White

Whiskey Smash

Bourbon, Lemon, Mint, Simple Syrup

Craft

Behind the Times

Irish Whiskey, Dry Vermouth, Cointreau, Orange Bitters, Angostura Bitters

Bourbon Crusta

Bourbon, Cointreau, Maraschino, Lemon Juice, Angostura

Trashy (In a Good Way)

The Very Complicated Cherry Cola

Red Stag, Coke, (optional Vanilla Ice Cream)

Stag Variations

Stag Manhattan

Stag Sour

Stagerac